

Appetizers

Fresh Jersey Spinach Bisque \$7.95

Julienne of cucumber.

Mesclun Salad \$7.95

Assorted greens with Verjus vinaigrette.

Arugula Salad \$9.95

Spicy arugula leaves, goat cheese and balsamic vinaigrette.

Frisee, Roasted Beets, Imported Blue Cheese and Walnuts \$10.95

Served with walnut vinaigrette.

Jumbo Asparagus with Blood Orange Vinaigrette \$12.95

Fresh Roasted Holland Peppers and Anchovies \$10.95

Fresh roasted Holland peppers served with marinated and preserved anchovies, capers, olive oil and balsamic vinegar.

Jumbo Lump Crabcakes \$14.95

Seasoned with wasabi and served with organic lettuces and wasabi mayonnaise.

Escargots a la Bourguignonne en Cocotte \$9.95

Snails simmered in a white wine, butter, garlic, and parsley sauce, pine nuts, and a touch of anise liquor served in a casserole.

Duck Liver Terrine \$8.95

Terrine of duck liver served with Dijon mustard, cornichons, cranberry compote and croutons.

Entrees

Filet of Carolina Dayboat Wild Black Sea Bass \$32.95

Oven roasted filet of black sea bass served with lentils du puy, sauteed zucchini and blood orange beurre blanc.

Herb Crusted Roast Filet of Atlantic Salmon \$24.95

Served with lentils du puy, roasted cauliflower, wilted cucumbers, roasted tomatoes and Verjus beurre blanc.

Jumbo Soft Shell Crabs Meuniere or Amandine \$32.95

Sauteed soft shell crabs served meuniere or amandine with sauteed fiddle head ferns and straw potatoes.

Pan Seared Sea Scallops \$25.95

Served with fresh pasta, frizzled leeks and a sherry mushroom sauce.

Roast Chicken with Tarragon \$23.95

One-half roasted chicken with a layer of tarragon under the skin and served with ginger honey glazed carrots, garlic mashed potatoes and tarragon sauce.

Roast Pekin Duckling \$28.95

One-half crisp roasted pekin duck served with black rice, braised red cabbage and cranberry salmis sauce.

Young Rabbit Three Ways with Watercress Pesto \$34.95

Braised leg, seared loin and pesto stuffed breast of rabbit with garlic mashed potatoes, ginger honey glazed carrots and a watercress pesto sauce.

Beef a la Bourguignonne Verjus Style \$25.95

Beef braised in red wine and served with salsify, garlic mashed potatoes and a savory mushroom sauce.

Black Angus Hanger Steak \$25.95

Marinated, seared, roasted and served sliced with garlic mashed potatoes, haricots verts and bordelaise sauce.

Sauteed Calves Liver \$25.95

Nature calves liver sauteed and served with garlic mashed potatoes, haricots verts and a sherry vinegar and shallot sauce.

Sweetbreads (Ris de Veau) Braised with Mushrooms and Madeira \$25.95

Sweetbreads braised with mushrooms and Madeira and served with black rice, ginger honey glazed carrots and haricots verts.